



FOOD WASTE PREVENTION GUIDELINES FOR CATERED EVENTS

ESTABLISHING A NEW FOOD PHILOSOPHY USING [HOTELKITCHEN.ORG](https://www.hotelkitchen.org)

The production and consumption of food constitutes the biggest environmental threat to our planet and its biodiversity. Eliminating waste and shifting consumption patterns represents our biggest opportunity to establish sustainable and regenerative food systems. Addressing food waste is critical – from field, to fork, to landfill. The following recommendations are guidelines for the relationship between event planners, event clients, and venue partners.

○ **ESTABLISH SOME FORM OF FOOD WASTE MEASUREMENT DURING THE EVENT:**

- ✓ All food waste reduction strategies begin with measurement. We don't grow food to compost it, so the goal is minimizing food waste.
- ✓ Ask hotels, conference centers and caterers (event managers) to measure food waste and provide a waste report.

○ **WASTE PREVENTION:**

- ✓ Ask event managers for low-waste menu options and smart waste prevention recipes (full-product utilization).
- ✓ Ask meeting planners to encourage plated meals as opposed to buffet meals as a waste avoidance option.
- ✓ Provide attendee data earlier and more frequently and explore ways to understand "eater profiles".
- ✓ Re-examine portion sizing and oversight contract terms

○ **SAFELY DONATE EDIBLE SURPLUS FOOD:**

- ✓ Ask event managers to have active food recovery programs with community partners.
- ✓ If event managers are not actively donating surplus food, ask to support a pilot program and encourage awareness of the Bill Emerson Good Samaritan Food Donation Act.

○ **FOOD WASTE DIVERSION:**

- ✓ Ask event managers to divert unavoidable food waste away from landfills.
- ✓ Know that diverted food waste is still food waste and not a substitute for waste prevention or recovery.

○ **WASTE PREVENTION CULTURE: *Create a food waste prevention culture through training and awareness campaigns.***

- ✓ Ask event planners if they have a training program for food waste education and practices. Free training programs are available at [HotelKitchen.org](https://www.hotelkitchen.org)